

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A device for the dough-saving production of a dough strand (28) from a dough mass found in a container (5) made to rotate about its axis (7), for which the container (5) has an outlet at the bottom, characterized in that the outlet (27) is being edged by the container (5) and by a circular cutting disk (13) and being crescent-shaped in cross-section, and the cutting disk forming at least a part of the base of the container (5), said cutting disk and also being made to rotate in the same direction as the container, wherein the container has a circular opening at the bottom which is covered by the circular cutting disk except for the outlet, and wherein the cutting disk is approximately as large as the opening of the container and is eccentric and axially parallel thereto (5).

Claim 2 (currently amended): The device according to claim [[1]] 21, characterized in that the container (5) and the cutting disk (13) edge an outlet (27) which is crescent-shaped in cross-section.

Claim 3 (canceled)

Claim 4 (currently amended): The device according to claim 1, characterized in that the container (5) and the cutting disk (13) rotate at approximately the same peripheral speed.

Claim 5 (currently amended): The device according to claim 1, characterized in that the cutting disk (13) is arranged normally to the container axis (7).

Claim 6 (currently amended): The device according to claim 1, characterized in that the cutting disk (13) is adjustable relative to the container (5) for the purpose of changing the size of the outlet (27).

Claim 7 (currently amended): The device according to claim 1, characterized in that a transfer unit for the removal of the dough strand is arranged under the outlet-(27).

Claim 8 (currently amended): The device according to claim 7, characterized in that the transfer unit is formed by a transfer disk (30) made to rotate, which has an opening (31) in the centre center that is passed through by a shaft (15) for the rotational movement of the cutting disk (13), preferably with sufficient sufficient clearance for the adjustment of the cutting disk-(13).

Claim 9 (currently amended): The device according to claim 7, characterized in that dough sensors (57) are situated above the transfer unit on both sides of the outlet-(27), said sensors being connected with a control circuit (59) for adjusting the cutting disk-(13).

Claim 10 (currently amended): The device according to claim 1, characterized in that, seen in direction of movement of the dough strand-(28), a weighing device, e.g. weighing rolls, (39) follows the outlet (27) or the transfer unit, which controls a dough dividing mechanism-(43).

Claim 11 (currently amended): The device according to claim 1, characterized in that, seen in the direction of movement of the dough strand-(28), a dough strip forming device (83), e.g. formed by satellite rolls-(77), follows the outlet (27) or the transfer unit.

Claim 12 (currently amended): The device according to claim 10, characterized in that a transfer unit-(33), in particular a crawler belt-(35), is arranged between the transfer unit (30) and the weighing device (38) or dough strip forming device-(83).

Claim 13 (currently amended): The device according to claim 10, characterized in that a round-kneading device (50) or a long-kneading device is attached to the dough dividing device-(43).

Claim 14 (currently amended): The device according to claim 1, characterized in that the directions of rotation of the container (5) and the cutting disk (13) can be reversed and different dough processing devices follow the transfer unit on both sides of the container axis.

Claim 15 (currently amended): The device according to claim 1, characterized in that a guide element-(63), in particular a cone, is arranged in the container (5) so that the dough in the container (5) is guided to the outlet-(27).

Claim 16 (currently amended): The device according to claim 1, characterized in that the axis (7) of the container (5) and the axis (14) about which the cutting disk (13) turns [[is]] are inclined to the horizontal plane.

Claims 17-19 (canceled)

Claim 20 (previously presented): The method according to claim 1, characterized in that the dough strand flowing out downward from the outlet is picked up by a continuously moving transfer unit and conveyed for further processing.

Claim 21 (new): A device for the dough-saving production of a dough strand from a dough mass found in a container made to rotate about its axis, for which the container has an outlet at the bottom, the outlet being edged by the container and by a circular cutting disk forming at least a part of the base of the container and also being made to rotate in the same direction as the container, wherein the container has a circular opening at the bottom which is covered by the circular cutting disk except for the outlet, and wherein the cutting disk is approximately as large as the opening of the container and is eccentric and axially parallel thereto.